The Heavyweight 800 Series Performance Plus

And Fan Forced Units

PROUDLY AUSTRALIAN MADE

INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION

MODELS PF-8-40, PF-6-12G-40, PF-2-36G-40, PF-4-24G-40, PF-48G-40

FAN FORCED

STATIC OVEN-GAS
PF-8-40

FAN

FORCED

GAS APPROVAL NO. 2597

Goldstein ESTABLISHED 1911

The Cooking Equipment Professionals
www.goldsteineswood.com.au

Goldstein

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1. *INTRODUCTION*

Congratulations for purchasing your Goldstein commercial cooking appliance.
J. Goldstein & Co. is a wholly owned Australian company and has been operating since 1911, building high quality products. The information in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Failure to do so could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.

INTRODUCTION

GOLDSTEIN HEAVYWEIGHT 800 SERIES PERFORMANCE PLUS & FAN FORCED UNITS – CONVECTION OVEN
MODELS PF-8-40, PF-6-12G-40, PF-2-36G-40, PF-4-24G-40, PF-48G-40

GOLDSTEIN RANGES designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation, adjustment and preventative maintenance are vitally important if efficiency and appearance are to be maintained.

Read these instructions carefully as they contain important safety information regarding the installation, use and maintenance of the appliance.

RECEIVING INSPECTION

- Check crates for handling damage. After carefully uncrating, check for "concealed" damage. Report any damage immediately to carrier and to dealer.
- Remove check all loose items from unit and check contents as found on back of warranty cards.
- Check type and capacity of gas supply.
- The type of gas for which this 800 Series is factory adjusted can be seen on the rating plate, located on the bottom front panel of the Range.

NOTICE

PLEASE RETURN YOUR WARRANTY CARD
FAILURE TO DO SO WILL VOID WARRANTY
ON THE EQUIPMENT

2. *INSTALLATION*

INSTALLATION

Please follow these instructions carefully

All equipment must be sitting level for proper operation and combustion where plinth type installation is made, plinth height and front overhang must be 50 mm minimum. Levelling can be made by the use of metal shims. For performer series where adjustable legs are provided, levelling can be made easily due to the threaded construction of the legs.

Connection to main gas line should be made by licensed Gasfitter. Install a hand shut-off valve in gas line to the appliance manifold and also on Natural Gas only.

Ventilation

Adequate ventilation must be provided, preferably by a hood with vent and exhaust fan. Never make a direct connection between the flue of the appliance and the vent flue. Refer AS 5601/AG601 Gas Installation Code.

INSTALLATION

NOTE: The appliance must be installed by an authorised person and in accordance with the regulations of the local Gas Authority, **AS5601/AG601** and any other authority having jurisdiction. The appliance has been tested and preset before leaving our factory, but small adjustments may be necessary to suit local conditions.
Correct operation of the appliance must be tested as part of the installation procedure.

NOTE: Models operating on **LP Gas** will be supplied with a regulator as from (1st January 2005) as new standard (AS4563/AG300).

LIGHTING INSTRUCTIONS

1. All range and roast ovens are complete with instructions on a Decal Front Control Panel attached to the appliance on the front stainless fascia.

2. Range top arrangement:
   A. All open burners may be ignited by the constant pilots.-Manually
   B. Griddle top and hot top sections are provided with flame failure device gas cocks Model 21S and is ignited by Piezo ignition.

ADJUSTMENT

Adjustments to burners and burner pilots can be made when necessary by any qualified service organisation or your local gas utility service department.

3. COMMISSIONING

COMMISSIONING APPLIANCE – DETAILS, TESTING, CHECKING PRESSURE ETC.

COMMISSIONING CHECK LIST

1. CHECK FOR DAMAGE AND MISSING PORTS.

2. REMOVE ALL PLASTIC COATING FROM S/STEEL PANELS.

3. MAKE SURE ALL PARTS ARE IN THEIR CORRECT POSITION E.G. TRAYS BURNERS KNOBS.

4. MAKE SURE ALL ELECTRIC AND GAS CONNECTIONS ARE CORRECT AND TIGHT.

5. LEVEL OFF UNIT LEFT TO RIGHT AND ALSO MAKE SURE THAT FRONT IS JUST 3-4 MM LOWER TO ALLOW FOR FLUING.

6. TURN ON GAS OR ELECTRICITY.

7. ADJUST GAS PRESSURE WITH THREE-QUARTERS OF THE UNIT RUNNING, ADJUST GAS PRESSURE.

NATURAL GAS	1.00 KPA
LPG	2.75 KPA

8. TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. BURNER, RADIANT, GRIDDLE AND OVEN.

9. SHOW CUSTOMER

   A) HOW TO WORK EQUIPMENT
   B) HOW TO CLEAN
   C) HOW TO PULL IT APART E.G. TRAYS, TRIVETS.
   D) ALSO WHAT NOT TO DO, E.G. WATER WITH ELECTRICAL, GREASE AND OIL IN CONTROLS.

10. CHECK TO MAKE SURE MANUALS AND WARRANTY CARDS ARE THERE.
    ALSO GO THROUGH MANUAL WITH CUSTOMER E.G. LIGHTING, CLEANING.

NOTE

WASH HOSES SHOULD NEVER BE USED ON THE APPLIANCE.
USE OF HOSES WILL VOID WARRANTY

4. *MAINTENANCE*

MAINTENANCE PROCEDURE

USE PROTECTIVE CLOTHING FOR CLEANING TO AVOID DANGEROUS CONTACT WITH HOT SURFACES.

1. CAST IRON TRIVET

Wash in WARM soapy water, use Plastic Scourer if necessary. Dry with soft cloth or paper towel.

2. STEEL GRIDDLE PLATES, ALL RANGES & GRIDDLE UNITS

To clean steel griddle plates, wash with cold water and cleanser while the plate is Hot. Use wire brush to remove accumulations or hardened grease around splashand gutter. Wipe clean of water and oil lightly over surface.

NB EMPTY THE WASTE GREASE CAN BEFORE WASHING DOWN!!!

3. RANGE OVENS

The interior surfaces of the oven are porcelain enamel and can be cleaned with soap and hot water or any approved oven cleaner. The base and two sides are removable.

4. HOT TOP PLATES (Target Top)

A. Burner under the hot top section should be turned on low for the initial breaking-in. Gradually increase the heat for approximately six hours until maximum temperature for heavy duty cooking has been reached.

B. Care of top plate should be limited to periodic wiping off with rough cloth or burlap.

5. STAINLESS STEEL

Using a liquid cleaner indicated especially for this type metal can clean the stainless steel finish. **NEVER** attempt to clean stainless steel with steel wool, abrasive cloth or powders.

6. PERIODIC CLEANING.

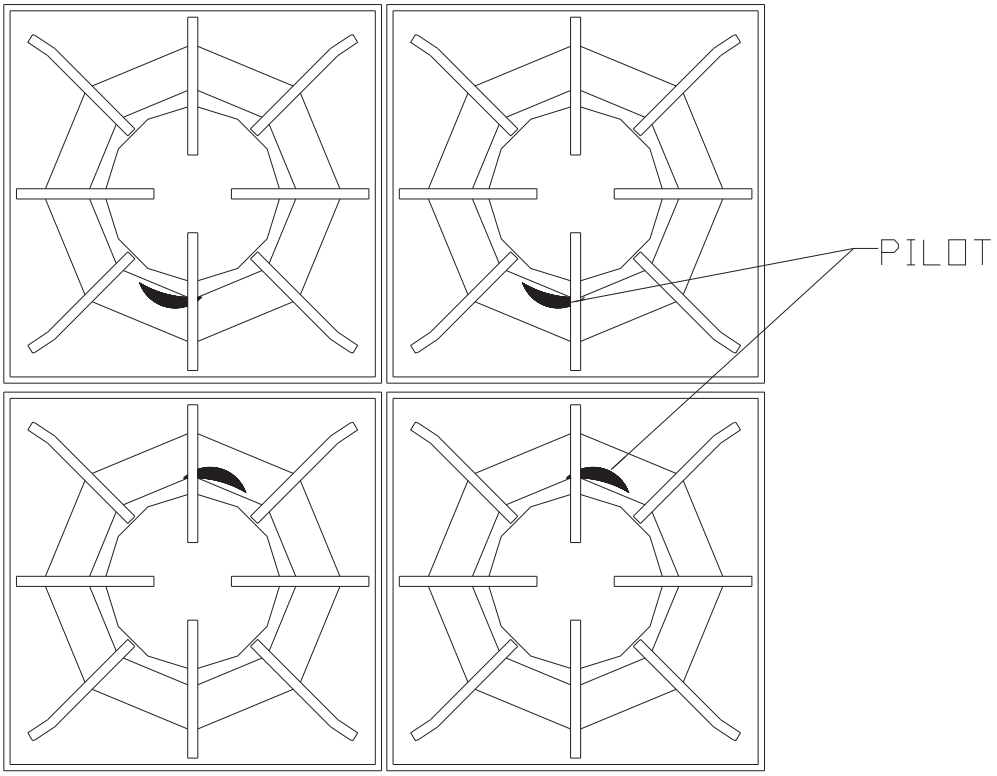
Keep grease, spillovers and other accumulations out of both top and oven burner boxes or areas. The exterior painted surface of all appliances can be cleaned with warm water and soap or a mild detergent. Removable drip or grease pans are easily cleaned with warm water and soap or a mild detergent.

OPERATIONAL PROBLEMS AND SERVICE

No service is anticipated. However, should the occasion arise that service is required, call a qualified gas service organisation or your local gas utility service department

DO NOT USE STEEL WOOL, ABRASIVE CLOTHS, CLEANSERS OR POWDERS!
If it is necessary to scrape stainless steel to remove encrusted materials, soak the area with hot cloths to loosen the material, and then use a wood or nylon scraper.
DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless Steel. Scratches are almost impossible to remove

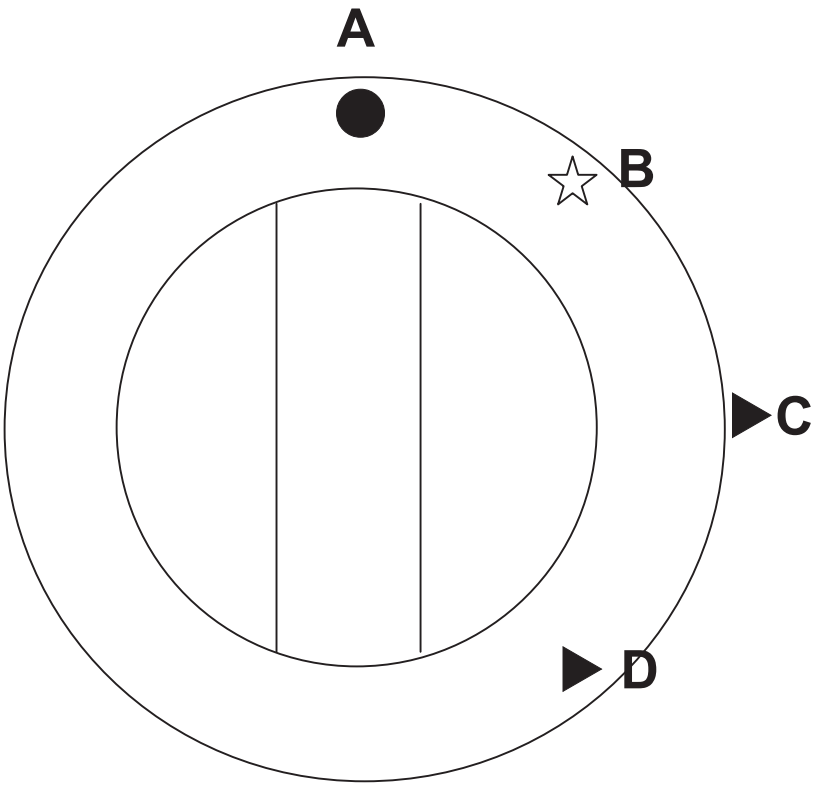
5. *TRIVETS*



ENSURE ALL TRIVETS ARE PUT ON AS PER DIAGRAM ABOVE, SO THAT THE PILOTS ARE UNDER THE CANOPIES.

FAILURE TO PLACE TRIVETS CORRECTLY MAY CAUSE A FIRE HAZARD.

6. *PILOT & BURNER OPERATION*



A= OFF

B= IGNITION POSITION – LIGHT PILOT – (If flame failure hold in for 10 seconds to establish pilot flame).

C= TURN TO FULL ON – MAX GAS FLOW, FURTHER ADJUSTMENT BETWEEN POSITIONS C & D.

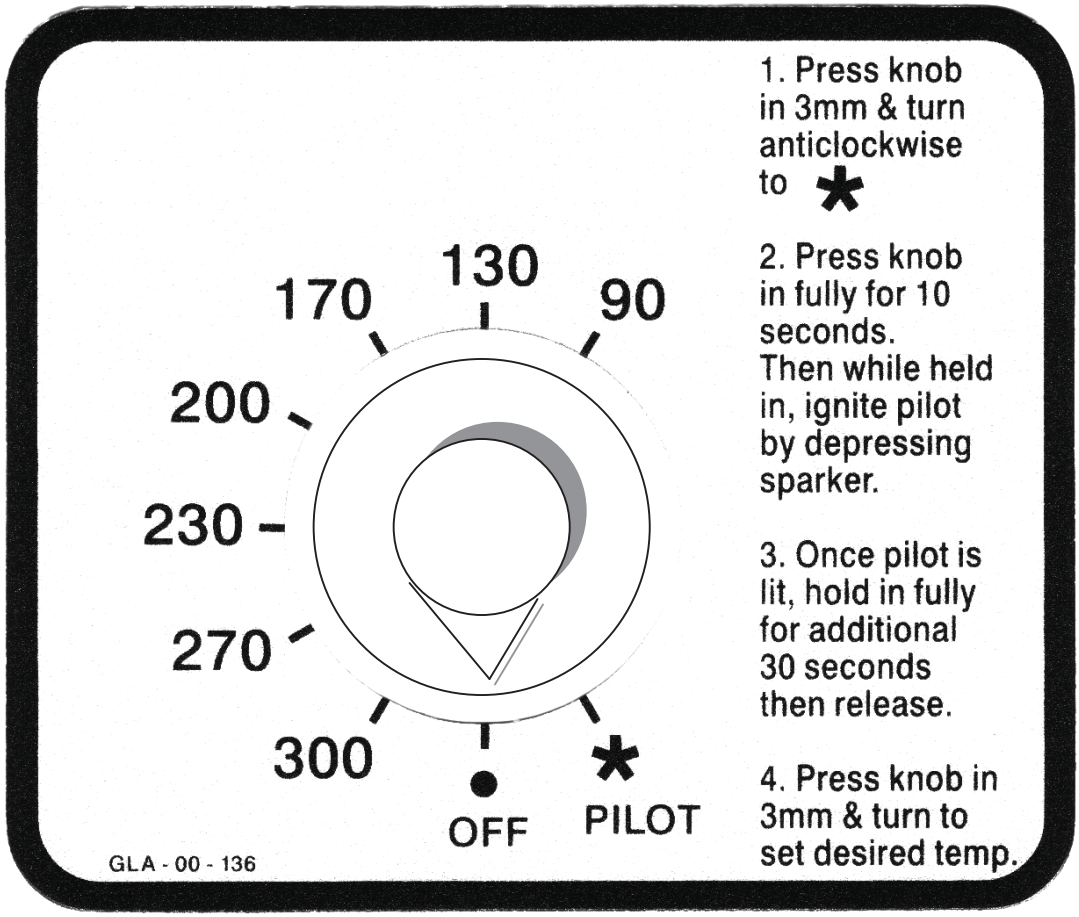
D= TURN TO MINIMUM FLOW – MIN. GAS FLOW TO MAINTAIN FLAME (Adjustable to suit type of gas used.) as precise and accurate.

TO OPERATE:

Push in and turn knob to position "B", light pilot burner, if Flame Failure hold in for 10 seconds to establish Pilot flame, release (pilot burner should remain alight) and turn to position "C" for full flow of gas, for minimum gas flow turn to position "D"

(Adjustable to suit type of gas used). Further adjustment of gas flow between position C & D.

MODEL EUROSIT 630 OVEN CONTROL


130
170
90
200
230
270
300
OFF
PILOT
GLA - 00 - 136
1. Press knob in 3mm & turn anticlockwise to *
2. Press knob in fully for 10 seconds. Then while held in, ignite pilot by depressing sparker.
3. Once pilot is lit, hold in fully for additional 30 seconds then release.
4. Press knob in 3mm & turn to set desired temp.

8. *THERMOSTAT SETTING*

INSTALLATION

630 EUROSIT complies with current safety standards.
Nevertheless, its installation on appliances must be verified in accordance with specific standards for each installation. In particular, it is necessary to ensure that requirements relating to the class of flame failure device are met. All the installation, setting and adjustment operations must be carried out exclusively by qualified personnel on the basis of the specific characteristics of the appliance. The valve is not for outdoor use.

MECHANICAL CONNECTIONS

General recommendations

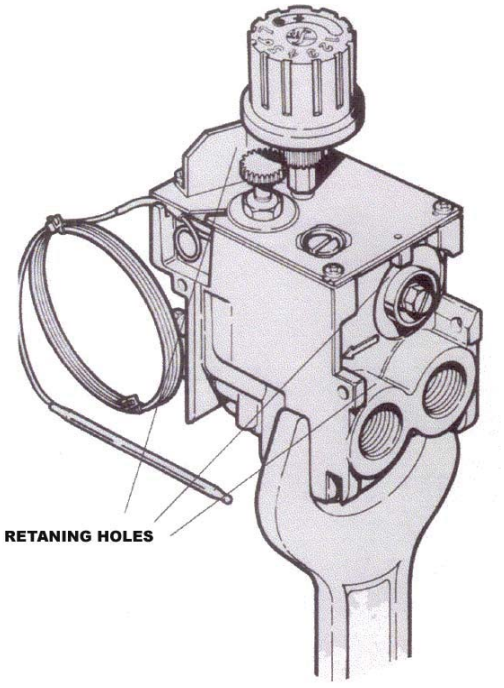
Do not tamper with sealed parts. Do not slacken assembly screws. Do not remove labels. Avoid blows (knocks, falls etc.). Only remove dust caps when installing. Do not exceed recommended torques. Ensure that the gas flows in the direction shown by the arrow on the valve body. Prevent foreign matter from getting into the valve during installation. In particular, check the cleanliness of the inlet and outlet pipes.Do not subject the valve to bending in excess of 35 Nm and to torque in excess of 25 Nm.Use only the specified spanner grips when making the connections. The valve has three pairs of retaining holes.

Main gas connection

The connection must be made using gas pipes with Rp 3/8 ISO 7 thread. Torque 25Nm. Alternatively, it is possible to use nut and olive connections for ∅ 12mm pipe (code nos.0.958.025 and 0.957.007) (torque 15 Nm) The valve has two main gas inlets (10 and 12) and two outlets (11 and 13). The outlets which are not used must be sealed by screwing the special plug (code 0.972.061) in flush Torque 7 Nm.

Connection to pilot burner

∅ 4mm, 6mm and ¼" pipes can be used. Use appropriately sized nut and olive. Tighten to 7Nm torque. After making the gas connections, check seals and ensure appliance works properly.



8. *THERMOSTAT SETTING Cont'd*

SETTINGS AND ADJUSTMENTS

All adjustments must be made on the basis of the specific characteristics of the appliance. Check inlet and outlet pressure using the pressure test points (6 and 7) provided. After testing, carefully seal test points with the provided screws. Recommended Torque: 2.5Nm.

Adjustment of maximum and minimum outlet flows

These adjustments must be carried out with the thermostat bulb cold.

Maximum flow

Turn the knob to position 7.
Turn the setting screw (2) fully in.
Turn the setting screw anticlockwise to increase gas flow.

CAUTION: *The setting screw should not be unscrewed more than 2 turns from the fully-in position.*

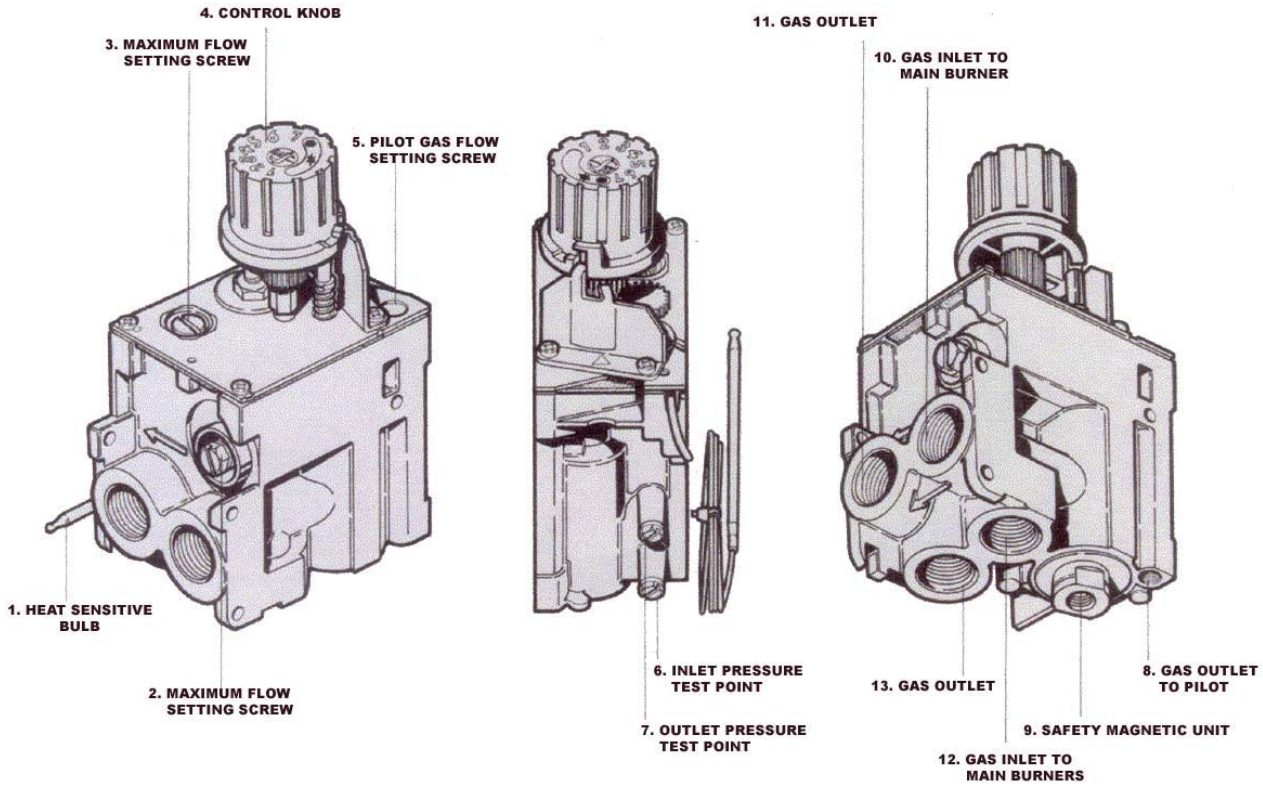
Minimum flow

Starting from position 7, turn the knob slowly clockwise to the minimum flow position (just before the cut-off click).
Turn the screw (3) clockwise to reduce flow.
It is possible to use screws with calibrated bores (available on request) to replace the Maximum by-pass flow setting screw. In this case it is necessary to screw the calibrated screw fully in with 7 Nm torque.

Adjustment of gas flow to the pilot burner

Turn the screw (5) clockwise to reduce flow.

IMPORTANT: At the end of all setting and adjustment operations, check gas seals and the efficiency of the appliance.
After carrying out all adjustments, fit the provided seals and/or block the setting screws with paint.


4. CONTROL KNOB
3. MAXIMUM FLOW SETTING SCREW
5. PILOT GAS FLOW SETTING SCREW
1. HEAT SENSITIVE BULB
2. MAXIMUM FLOW SETTING SCREW
6. INLET PRESSURE TEST POINT
7. OUTLET PRESSURE TEST POINT
11. GAS OUTLET
10. GAS INLET TO MAIN BURNER
13. GAS OUTLET
8. GAS OUTLET TO PILOT
9. SAFETY MAGNETIC UNIT
12. GAS INLET TO MAIN BURNERS

9. *PROBLEM SOLVING*

CAUSE AND REMEDY FOR DEFECTIVE OVEN COOKING

1. Too much bottom heat, which results in burning on the bottom of baked products also scorching on the sides. Products will be too light on top, uneven in colour on the top and probably raw in the centre.

(a)	**Cause:** Insufficient (BTU) MJ input.	**Remedy** Check for line blockage and clear
(c)	**Cause:** Thermostat calibration set too low.	**Remedy** Re-calibrate

2. Too much top heat, which results in Dark top of baked products and light bottom, possibly not baked in centre.

(a)	**Cause:** Excessive (BTU) MJ input.	**Remedy** Check burner injector orifice for correct size also check governor pressure.
(b)	**Cause:** Under active flue or flue restriction.	**Remedy** Check for obstruction in flue way.
(c)	**Cause:** Thermostat calibration too high.	**Remedy** Re-calibrate

3. Uneven baking characteristics from side to side.

(b)	**Cause:** Oven burner out of alignment	**Remedy** Level burner
(c)	**Cause:** Appliance not level side to side.	**Remedy** Level appliance with spirit level.
(d)	**Cause:** Burner baffle (if fitted) tilted causing Products of combustion to be directed to one side.	**Remedy** Replace baffle.

9. *PROBLEM SOLVING Cont'd*

4. Baking characteristics from front to back.

(b)	**Cause:** Unit not level, front to back	**Remedy** Using spirit from front to back, level up appliance by means of adjustable feet.

5. Dried out Product

(c)	**Cause:** Too low a temperature.	**Remedy** Adjust thermostat accordingly.
(b)	**Cause:** Too long a baking time.	**Remedy** Adjust cooking time and temperature to suit product.

6. Wide Variation of results from bake to bake.

(a)	**Cause:** Fluctuating gas pressure.	**Remedy** Fit or adjust governor.

7. Pilot outage

(a)	**Cause:** Fluctuating pressure.	**Remedy** Fit or adjust governor.
(b)	**Cause:** Contamination of pilot orifice.	**Remedy** Clean pilot orifice.
(c)	**Cause:** Extreme over-gassing of main Burner.	**Remedy** Check burner jet orifice size or Governor adjustment.
(d)	**Cause:** Defective thermocouple	**Remedy** Replace.
(e)	**Cause:** Defective safety shut-off valve.	**Remedy** Replace.
(f)	**Cause:** Poor connection between thermocouple lead and valve.	**Remedy** Adjust
(g)	**Cause:** Too high or too low input to pilot.	**Remedy** Adjust.

NOTE: Milivoltage tests required on 7 (d) and 7 (a).

9. PROBLEM SOLVING Cont'd

8. Burner goes out and flashes back

(a)	**Cause** Excessive aeration.	**Remedy** Adjust

.

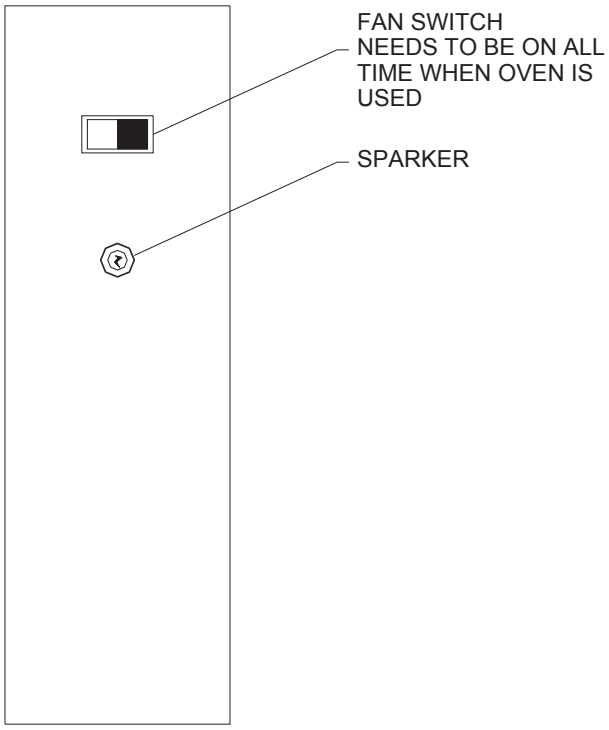
9. Yellow Flame

(a)	**Cause** Too much gas to burner.	**Remedy** Check gas pressure and burner Jet orifice.
(b)	**Cause** Insufficient aeration.	**Remedy** Adjust

10. Harsh noisy flame

(a)	**Cause** Excessive aeration	**Remedy** Adjust.

10. *FAN FORCE*

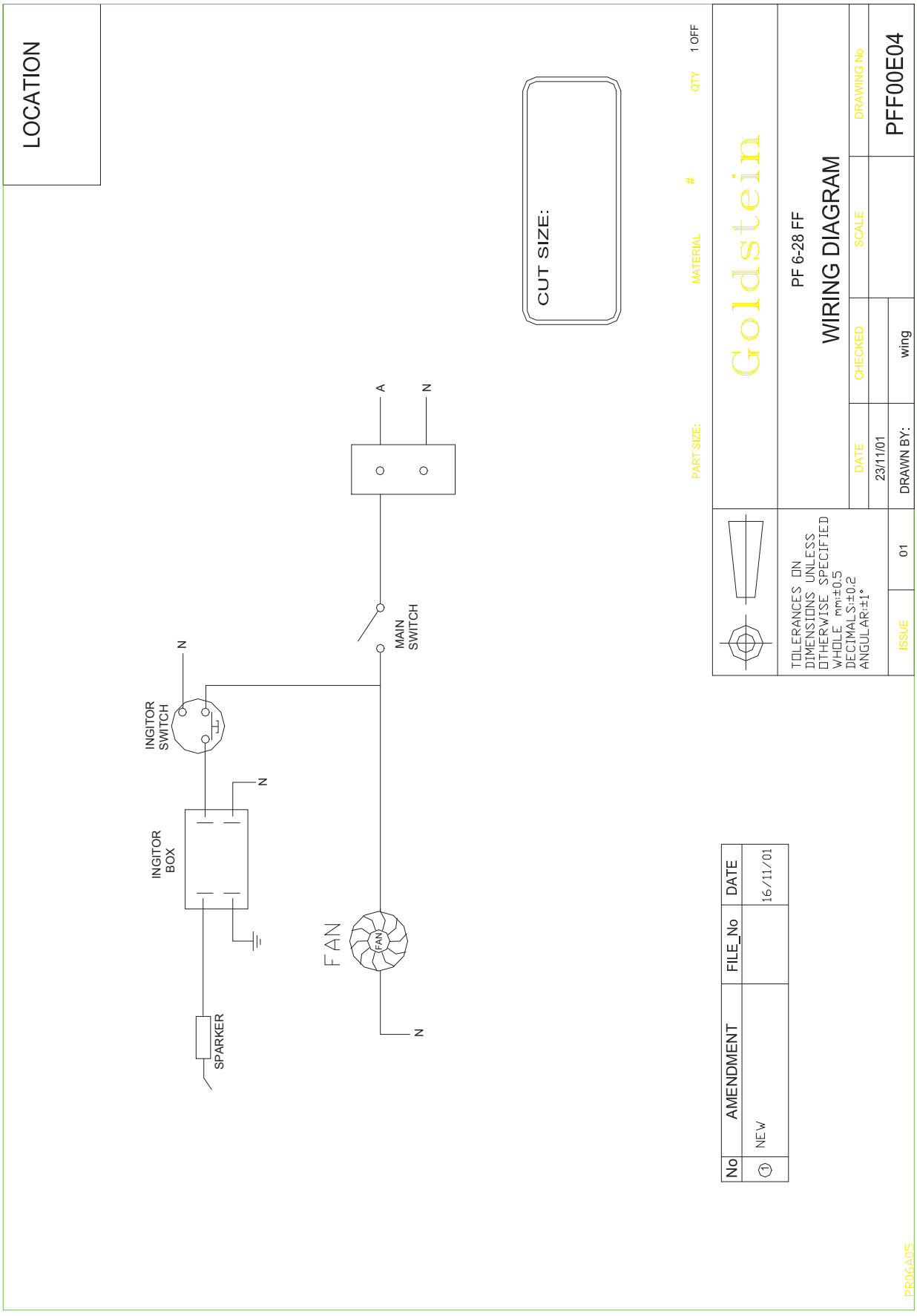


Fan Forced Ovens allow a more even cooking of the product due to the air circulating
more freely in the oven and the air movement helps to strip away thin layers of moisture and cool air from around the product allowing the heat to penetrate and reduce cooking time.

The fan should always be running when the oven is in use if under unusual circumstances
the fan can be switched off if the oven temperature is set less than 160ºC.

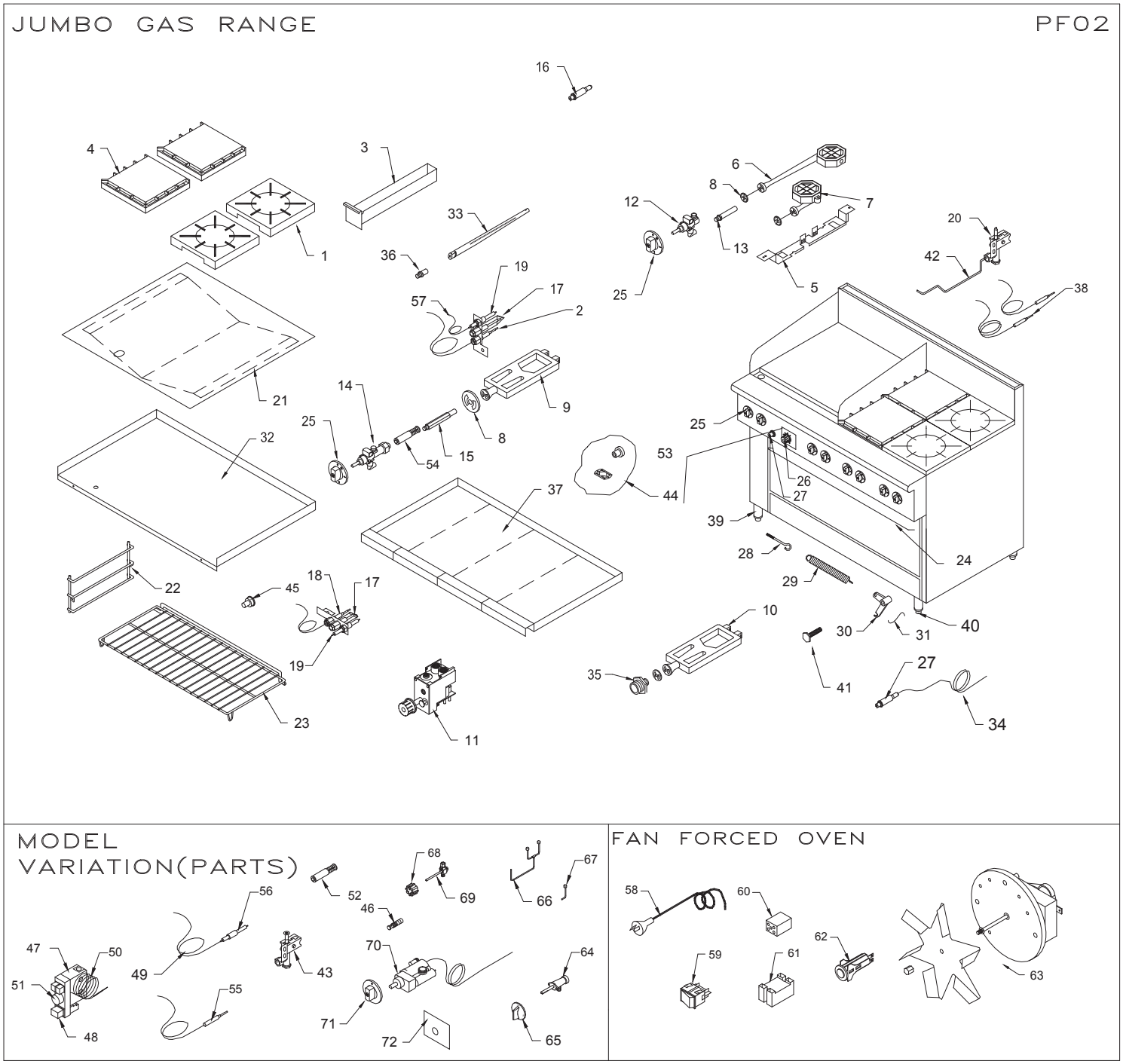
The warranty on the fan is void if it is not used in temperature over 160ºC.

11. *FAN FORCE WIRING DIAGRAM*



12. *DRAWING*

MODEL: PF-48 & MILLENIUM RANGE



13. *SPARE PARTS*

MODEL: PF-48 RANGE & MILLENIUM RANGE

ITEM No.	CODE	DESCRIPTION
1.	GTR00002	TRIVET – 12” PF RANGE
2.	GTC00320	THERMOCOUPLE – L=320 (GRIDDLE)
3.	PFG00A02	GREASE CAN ASSY
4.	GTR00003	TRIVET – SOLID TOP FOR 12” x 12” (RAW) PFB
5.	GBNSP000	SUPPORT BRACKET (GBNBTL00/GBNBTS00)
6.	GBNBTL00	BURNER – BOILING TOP REAR 26MJ (LONG)
7.	GBNBTS00	BURNER – BOILING TOP FRONT 26MJ (SHORT)
8.	PF-00P33	AIR INLET CONTROL
9.	GBNGR000	BURNER – GRIDDLE PLATE (PFG/GPGD) EXT BUR.
10.	GBNOV000	BURNER – PF OVEN (20”=26MJ, 28”=32MJ, 40”=36MJ)
11.	GCUPF006	GAS CONTROL– EUROSIT 630 0ºC -340ºc
12.	GCKPF001	GASCOCK – BOILING TOP BURNER (PFB)
13.	GIJBT235	INJECTOR – BOILING TOP 2.35mm N/G
13.	GIJBT140	INJECTOR – BOILING TOP 1.40mm L/P
14.	GCKGR001	GASCOCK – RBA/GPG/PF WITH F/F DEVICE
15.	GIJPG130	INJECTOR – GRIDDLE PLATE 1.3mm L/P
15.	GIJPG205	INJECTOR – 2.05mm (GRIDDLE – N/G) (CHDS – L/P)
16.	ESP00003	SPARKER – PIEZO C/W SPRING, WASHER, UT(GRIDDLE)
17.	GPIB0002	BODY – PILOT, POLIDO. PF/PFC OVEN PFG CHD
18.	GTC01500	THERMOCOUPLE – L=1500 (PF OVEN)
19.	GPIC0002	ELECTRODE – CERAMIC GPIB0002 (509F)
20.	GPI00001	PILOT – PFB BURNER (SINGLE)
21.	PF-48A13	FLAME SPREADER – ASSY
22.	PF-00M03	TRAY RUNNER LEFT HAND SIDE
22.	PF-00M09	TRAY RUNNER RIGHT HAND SIDE
23.	PF-48M04	SHELF – 40” OVEN 505 x 975
24.	PF-48M08	HANDLE – 40” OVEN
25.	MKNPLM21	KNOB – GASCOCK GCKPF001/GCKGR001 (PF BOIL.)
26.	GLA00137	EUROSIT LABEL-ARROW FOR KNOB NEW
27.	ESP00008	OVEN SPARKER (LARGE)
28.	PF-00M07	BOLT – 4 ½” x ¼” EYE
29.	PF-00M06	SPRING – PF 20”, 28” OVEN DOOR
30.	PF-00M05	ARM LEVER – PF OVEN DOOR “BOOMERANG”
31.	PF-00M13	HOOK – LINKAGE HOOK PF & PE OVEN DOOR
32.	PF-48A02	BOTTOM TRAY SUB ASSY
33.	GBNPFG12	BURNER FOR 12” GRIDDLE PLATE
34.	ESPL1500	LEAD – H.T 1500mm FOR SPARKER (OVEN)OLD STYLE ONLY
35.	GIJOV290	INJECTOR – PF 40” OVEN 2.90mm N/G
35.	GIJOV180	INJECTOR – PF 40” OVEN 1.80mm L/P
36.	GIJCH170	INJECTOR – PF 12” GRIDDLE 1.70mm N/G
36.	GIJCH105	INJECTOR – SP1855 INNER RING 1.05mm L/P
37.	PF-24P24	DRIP TRAY 527mm x 622mm
37.	PF-12P24	DRIP TRAY 241mm x 622mm
37.	PF-36P24	DRIP TRAY 830mm x 622mm
37.	PF-48P24	DRIP TRAY 1137mm x 622mm
38.	GTC00450	THERMOCOUPLE – L=450 FRONT BURNER
38.	GTC00600	THERMOCOUPLE – L=600 REAR BURNER
39.	MLESSBFA	STAINLESS STEEL LEG WITH ADJ PLASTIC INSERT

13. *SPARE PARTS Cont'd*

MODEL: PF-48 & MILLENIUM RANGE CONT.

ITEM	CODE	DESCRIPTION
40.	MLEPLBF1	FEET – PLASTIC BULLET 2D
41.	MB000029	BOLT 3/8" x 3" FOR ARM LEVER
42.	PFPTA001	ALUMINIUM FRONT PILOT TUBE
42.	PFPTA002	ALUMINIUM REAR PILOT TUBE
43.	GPI00002	PILOT – TPG (ASSEMBLY) OLD STYLE OVEN
44.	MMM00A35	CERAMIC BUSH & CIRCLIP KIT
45.	GIJ00022	PILOT SPUD FOR L.P.G (FOR PILOT, POLIDO)
45.	GIJ00032	PILOT SPUD FOR N/G (FOR PILOT, POLIDO)
46.	GSC00002	SCREW – N/G 90 (BY PASS) PER 24ST
46.	GSC00001	SCREW – L/P 50 (BY PASS) PER 24ST
47.	GCUMI003	MINISIT 100-340
48.	ESP00006	SPARKER – C/W COVER FOR GCUMI001/3 (MINISIT)
49.	ESPL0006	LEAD – H.T L=1000mm FOR SPARKER ESP00006
50.	GCU00005	BULB & CAPILLARY 100-340
51.	MKNPLMS3	KNOB – MINISIT (100 x~340 x C)
52.	GMA00001	MAGNETIC ARMATURE – (OVEN) N24ST
53.	GLA00138	EUROSIT LABEL – TEMPERATURE READING
54.	GMA00002	MAGNETIC ARMATURE – (OVEN BURNER) N21S
55.	GTC01000	THERMOCOUPLE- L=1000
56.	GPIC0003	ELECTRODE – CERAMIC GPI00003 PILOT
57.	ESPL0402	LEAD – H.T 402mm FOR GRIDDLE
58.	EPL00016	10 AMP PLUG & LEAD 3 MTR
59.	ESW00007	RED MAIN SWITCH WITH BOOT
60.	ECNP2S30	2 WAY PORCELAIN CONNECTION
61.	ESP00002	BRAHMA SPARKER BOX
62.	ESW00031	PUSH BUTTON SPARKER
63.	EM000014	FAN MOTOR ASSY (FAN FORCED OVEN)
64.	GCKPF000	GASCOCK – KB134B OLD PF
65.	MKNSSCKI	CHROME KNOB
66.	GPI00A11	PILOT ASSY OLD PF
67.	GPI000A8	PILOT ASSY ELBOW
68.	MKNPLCW0	PILOT KNOB
69.	GCKCWP00	PILOT TAP ASSY PT40
70.	GCUPF002	THERMOSTAT-FOR OVEN N24ST
71.	MKNPLPF0	KNOB – PF OVEN GAS CONTROL GCUPF002
72.	GLA00031	OVEN THERMOSTAT LABEL
73.	GCK00005	MILLENIUM RANGE GASCOCK – PEL20N

14. *WARRANTY*

Installation must be carried out according to local regulations by qualified trade persons.

Isolating switch(es), shut-off valves etc must be within easy reach of the machine for future service and maintenance requirements.

If in doubt call GOLDSTEIN/ESWOOD or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by GOLDSTEIN/ESWOOD or for operation outside the technical specifications.

GOLDSTEIN/ESWOOD warrants their products to be free from defects in material and workmanship under "normal use and service". This does not include normal wear and tear of parts. GOLDSTEIN/ESWOOD will repair or replace any parts, which in GOLDSTEIN/ESWOOD's sole judgement are defective in material or workmanship, in accordance with the warranty offered.

This undertaking covers the provision of labour and parts for 12 months from the date of delivery to the purchaser. This undertaking applies only to state capitals. Remote areas are not covered by this commitment and special enquiries should be made. **(Note: Travel time not covered by warranty).**

"To the maximum extent permitted by law, any liability on Goldstein/Eswood's part or on the part of its servants or agents for loss or damage of any kind whatsoever in connection with the products, including liability for or in respect of any claim arising out of contract, negligence or statute, shall not, in any event, exceed $100"

Labour under warranty is supplied free of charge during normal working hours, Monday to Friday. Should warranty work be requested outside of our normal working hours a labour charge will be applied equivalent to a normal hour rate, without out of hours penalty rates. (Refer to last page of this manual for your closest branch for warranty repair services).

Goldstein

15. *J* GOLDSTEIN & CO PTY LTD BRANCHES

For inquiries please call your nearest state branch:

Head Office
211-213 Woodpark Road
New South Wales 2564
Phone: 02 9604 7333
Fax: 02 9604 5420

Victoria
Unit 13
260-264 Wickham Road
Moorabbin
Victoria 3189
Phone: 03 9553 1488
Fax: 03 9553 0785

Queensland
Unit 3
49 Logan Road
Woolloongabba
Queensland 4102
Phone: 07 3891 1466
Fax: 07 3393 1333

South Australia
Suite 26
283-287 Sir Donald Bradman Drive
Brooklyn Park
South Australia 5032
Phone: 08 8238 3423
Fax: 08 8238 3400

Western Australia
10 Wittenberg Drive
Canning Vale
Western Australia 6155
Phone: 08 9456 0559
Fax: 08 9456 0554